

FOOD SAFETY NAVEDTRA 13100A ASSIGNMENT TWO

READING ASSIGNMENT: Manual of Naval Preventive Medicine NAVMED P-5010, Chapter One, Food Safety, Section III: Food.

2-1. A food safety system developed to prevent the occurrence of potential food safety and sanitation problems is:

1. Food and Drug Administration (FDA)
2. Food Safety and Sanitation Inspection Program (FSSIP)
3. Hazard Analysis and Critical Control Points (HACCP)
4. Food Risk Identification and Education System (FRIES)

2-2. Monitoring is a planned sequence of observations or measurements to assess whether a CCP is under control and to produce an accurate record for future use in verification. Examples of measurements are:

1. Visual observations.
2. Temperature, time, pH, and moisture level.
3. Visual observations, temperature, time, pH, and moisture level.
4. Time, pH, visual observations.

2-3. Establishing procedures to verify the system is working is a key step in HACCP. Verification procedures may include:

1. Review of time cards.
2. Review of the inspection date on the fire extinguisher(s).
3. Random review of staff meeting minutes.
4. Random sample collection and analysis.

2-4. Any biological, chemical, or physical property that may cause an unacceptable consumer health risk is a:

1. Discrepancy
2. Vulnerability
3. Peril
4. Hazard

2-5. The goal of HACCP is to:

1. Make compliance burdensome and excessive.
2. Reduce numbers of food establishments to reduce exposure to food borne illness.
3. Prevent Food borne illness by identifying and controlling hazards.
4. All of the above.

2-6. In determining what is fit for consumption, which of the following are **TRUE**:

1. Foul odor and unnatural appearance are causes for rejection.
2. A combination of knowledge and training result in an effective inspection program.
3. Common sense and intelligence are utilized.
4. All of the above.

2-7. In the U. S., all meat and poultry products purchased from subsistence prime vendors or subcontractors must have originated from plants operating according to the requirements of:

1. Department of Commerce
2. Department of Agriculture
3. Department of Defense
4. Departments of Commerce and Agriculture

2-8. What sign(s) would indicate a fresh fish upon inspection?

1. Prominent clear eyes and bright red gills.
2. Firm elastic flesh.
3. Finger impressions remain when digital pressure is released.
4. Prominent, clear eyes, bright red gills, and firm elastic flesh.

2-9. Upon inspection of canned products, which of the following would be safe to use?

1. Can with leaks.
2. Can that the rust has penetrated.
3. Can with severe dents crossing the ends or side seams or with acute crimping of body.
4. Cans with no leaks, no sign of rust, and no dents or crimping.

2-10. Dry food items, including cereals, sugars, dried fruits, vegetables, flour, and meal, must be stored under controlled conditions of:

1. Temperature
2. Humidity
3. Air circulation
4. Temperature, humidity, and air circulation.

2-11. Read the following statements and decide which are **TRUE**:

- a. Butter should be uniform in color and of firm texture.
- b. The rind of cheese should be clear and free from mold or wrinkles.
- c. Moldy cheese may be sold or served if it is reconditioned.

1. Both a and b.
2. Both b and c.
3. Both a and c.
4. A, B, and C.

2-12. Fresh eggs must be received at 45degrees F or less and cooled and maintained at a temperature of _____ degrees below.

1. 23
2. 32
3. 41
4. 50

2-13. Due to the Salmonella enteritidis problem with eggs, shell eggs are designated as a potentially hazardous food.

1. True
2. False

2-14. _____ refers to food items that are canned, dried, dehydrated, or otherwise processed to the extent that such items under normal conditions could be kept in non-refrigerated spaces.

1. Perishable
2. Semi-perishable
3. Hazardous
4. Reconditioned

2-15. Over-aged semi-perishable food must be surveyed regardless of the condition of the container, odor, or taste.

1. True
2. False

2-16. Which of the following inspects over-aged food at stock points and determines the extended keeping time according to **NAVSUP PUB 487**?

1. Storekeeper
2. U.S. Army Veterinary service
3. Mess specialist
4. Preventive medicine tech

2-17. Which of the following statements are **TRUE**?

- a. Heavily infested food (7 or more living/dead insects per pound) must be surveyed.
- b. Lightly infested food should be removed, placed in a freezer for 72 hours, and sifted to remove insects.
- c. The seventy-two hour period will kill all insects in all stages.
- d. Torn or broken bags of food must be immediately, used, transferred to insect proof containers or surveyed.

1. a, b, and c
2. b, c, and d
3. a, b, and d
4. a, b, c, and d.

2-18. Which of the following statements provide justification to condemn a lot of a particular foodstuff?

- a. *Infestation due to insect species of genus Trogoderma or other Dermestids is one insect within the product.*
- b. *Infestation due to living/dead insects of the genus Tribolium is 3 insects per pound.*

1. Statement a.
2. Statement b.
3. Neither statement
5. Statement a and b.

2-19. For storage of fresh and frozen food items, the minimum clearance required between the tops of stacks and the openings of the air ducts is:

1. 2 inches
2. 6 inches
3. 10 inches
4. 12 inches

2-20. An exception to the rule that only food items may be stored in designated food storage spaces (storerooms, refrigerators, reefers) is:

1. A hospital kitchen.
2. A mobile hospital kitchen .
3. Medical supplies may be stored in food storage on some classes of ships with shortage of space.
4. No exception.

- 2-21. At what temperature range would a thaw box be kept?
1. 32-34 degrees F.
 2. 32-35 degrees F.
 3. 34-38 degrees F.
 4. 36-38 degrees F.
- 2-22. Frozen food will be stored at a constant temperature of _____ degrees F or below.
1. 0
 2. 10
 3. 20
 4. 32
- 2-23. In addition to the temperature sensor being positioned to register the warmest air in the refrigerated space, the thermometer must be:
1. Readily observable and easily read.
 2. Numerically scaled.
 3. Accurate to plus or minus 3 degrees F.
 4. All of the above.
- 2-24. Temperatures must be logged for all bulk cold storage spaces at least:
1. Every 4 hours.
 2. Every 8 hours.
 3. Twice daily.
 4. Once daily.
- 2-25. Impervious and non-absorbent material must be used to cover any or all food items that have been removed from their original containers.
1. True
 2. False
- 2-26. If ice is procured for food service facilities, it must be from a supplier listed in:
1. Interstate Milk Shippers List.
 2. U.S. Department of Commerce Approved List of Establishments and Products.
 3. Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement.
 4. All of the above.
- 2-27. Eggs, fish, poultry, meat (except roast beef) , and foods containing these raw animal foods must be cooked to heat all parts of the food to _____ degrees F.
1. 145 for 3 minutes
 2. 150 for 1 minute
 3. 155 for 15 seconds
 4. Any of the above

2-28. Poultry may be stuffed, but the internal temperature of the stuffing must reach _____ degrees F.

1. 135
2. 155
3. 165
4. 180

2-29. If using fresh shell eggs, no more than _____ quarts of scrambled eggs may be cooked at a time.

1. 2
2. 3
3. 4
4. 5

2-30. For recipes requiring uncooked eggs, pasteurized frozen table eggs must be used.

1. True
2. False

2-31. The safe holding temperature zone for potentially hazardous food is ____ - ____ degrees F.

1. 32, 85
2. 38, 90
3. 41, 140
4. 45, 140

2-32. Commercially packaged crackers and condiments that are recovered from the serving line, but **NOT** trays or tables are:

1. Non-potentially hazardous leftovers.
2. Potentially hazardous leftovers.

2-33. Food composed of ingredients which have been peeled, sliced, or diced by hand after cooking, must never be used as leftovers, since the four hour limit between temperatures of 40-140 degrees F is usually taken up in:

1. Preparing and chilling.
2. Chilling and serving.
3. Preparing and serving.
4. Preparing, chilling, and serving.

2-34. Potentially hazardous leftovers must be labeled "Leftover, Use Within 24 hours " with the:

1. Date prepared.
2. Time prepared.
3. Discard date.
4. Date and time prepared, and the discard date.

2-35. All serving lines must be equipped with a functional sneeze shield to present a barrier between the oral zone of patrons within the normal range of stature, and the food displayed for service.

1. True
2. False

2-36. The temperatures of hot and cold foods on the serving line must be checked frequently to ensure that **NO** food is held between:

1. 35-130 degrees F.
2. 41-140 degrees F
3. 50-145 degrees F.
4. 80-150 degrees F.

2-37. Commercially prepared salad dressings, which are packaged in and served from eight (8) ounce-bottles, are exempt from the requirement to discard any leftover portions provided they are kept under refrigeration during storage.

1. True
2. False

2-38. Vending machines operating on Navy and Marine Corps installations will be inspected at least:

1. Daily
2. Weekly
3. Monthly
4. Quarterly

2-39. Vending machines operating on station must be listed by:

1. National Automatic Merchandising Association
2. Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement
3. NAVSUP INST 4355.4
4. USDC directory

2-40. A government mobile service unit operator, who dispenses food items, must have received food service sanitation training.

1. True
2. False

For questions 2-41 through 2-44, match the statement in Column A to the HACCP Principle number in Column B to which it applies

Column A

Column B

- | | |
|--|-----------------|
| 2-41. Identify Critical Control Points (CCPs) | 1. Principle #5 |
| 2-42. Establish procedures to monitor CCPs | 2. Principle #6 |
| 2-43. Establish effective record keeping systems | 3. Principle #4 |
| 2-44. Establish the corrective action(s) to be taken when monitoring shows a CL has been exceeded. | 4. Principle #2 |

A HACCP based sanitation inspection begins with the menu.

1. True
2. False

Temporary food service operations are divided into which two general classes:

1. Internal and External
2. Restricted and General
3. Cold and Hot
4. On Station and Off Station

Which of the following statements apply to fish caught over the side at sea?

1. Fish must be carefully inspected.
2. Fresh fish have bright red gills, prominent clear eyes and firm elastic flesh.
3. Fish caught over the side at sea must not be consumed.
4. Fishing at sea violates international law.

Which of the following statements apply to home canned products?

1. Only home canned products in hermetically sealed containers shall be consumed.
2. The use of home canned foods is prohibited.
3. Do not serve home canned products with abnormal odor, taste or appearance.
4. Home canned products must be inspected by the PMA.

2-49. Raw shell eggs are only authorized for use in the following food items: Caesar salad dressing, hollandaise or béarnaise sauce, mayonnaise, eggnog, ice cream, and egg-fortified beverages.

1. True
2. False

2-50. Wet storage of food is generally prohibited. Exceptions are allowed for short term holding (24-36 hours) of peeled or sliced potatoes, carrots, celery sticks and for:

1. Fresh fish, before cleaning
2. Live lobsters, before preparation.
3. Fresh fish and live lobsters before cleaning.
4. None of the above.